

HILL FAMILY
E S T A T E



WINTER

2022

GREETINGS FROM NAPA VALLEY!

The 2022 harvest came fast and furious after a record heat spell in early September. The traditional 8-10 weeks of harvest that we normally experience in wine country was condensed down to just six weeks, keeping our farming and winemaking teams very busy. We are grateful for the experienced leadership in both our vineyard and cellar: Doug Hill just completed his 45th harvest, and next year winemaker Alison Doran celebrates her 50th!

We are thrilled to share with you a special (and delicious!) ribeye recipe, which pairs beautifully with both the Merlot and Origin included in the shipment. This recipe was contributed by club members Derek and Katie Story, owners of Nebraska Star Beef, a family-owned and operated business located in the heart of rural Phelps County, Nebraska. Nebraska Star Beef specializes in premium, corn-finished Angus, Natural Angus and Wagyu beef produced using traditional methods. After harvest and aging, beef is cut by hand and carefully packaged before shipping direct to customers throughout the United States daily. In addition to the recipe, Derek and Katie have generously extended a special 10% promo code (HillFamVIP) just for Hill Family members, which can be used on their website: www.nebraskastarbeef.com.

When you plan your next visit to wine country, we invite you to explore a new lodging opportunity: a modern three-bedroom, two-bathroom vacation rental, located right in the heart of Yountville, within walking distance to the town's many restaurants and wineries. The farmhouse is available for rent on a monthly basis, and the owners are graciously extending a discount of up to 20% to Hill Family club members. To receive this special rate, inquire directly to Amali.Svien@CorcoranGL.com. To view the property, please visit <https://airbnb.com/h/lucky13-serendipity-in-yountville>.

Wishing you and your loved ones a wonderful holiday season!

All our best,

The Hill Family

MIXED CLUB ONLY

2020 RESERVE CHARDONNAY

Napa Valley

Composition: 100% Chardonnay

Production: 271 cases / Enjoy Between: 2022-2028

Retail Price: \$65

The 2020 Hill Family Estate Chardonnay is a graceful and elegant wine showing both its cool climate pedigree and the advantage that great sites have on Chardonnay character. The wine was barrel fermented with Montrachet and CX9 yeast and then stayed in French oak barrels for nine months. About 20% of the wine went through malolactic fermentation and we continued with battonage every two weeks for three months to increase depth and texture. It was then racked to a stainless-steel tank for four weeks for a reductive rest before bottling. The 2020 Reserve Chardonnay has a restrained elegance with subtle aromas of lemon and lime with pie crust and toasty pear. The three vineyards blend seamlessly into a core of lemony acidity and rich viscosity, then the finish gradually drops away, leaving a clean palate.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2019 BEAU TERRE VINEYARD MERLOT

Napa Valley

Composition: 98% Merlot, 1% Malbec, 1% Cabernet Sauvignon

Production: 402 cases / Enjoy Between: 2022-2031

Retail Price: \$52

Hill Family Estate takes Merlot quite seriously, and we believe that the Merlot grape has an elegance to offer that is different from Cabernet Sauvignon. The Beau Terre Vineyard is the centerpiece for Doug Hill's accumulated viticultural knowledge. From the row spacing to the trellising, the row direction and the clones selected, everything has been carefully thought out to give Merlot its best expression. 2019 was a solid viticultural year, with lower-than-average yields. The nose opens with bold expressions of boysenberry, black cherry and red currant, which becomes richer and darker as the wine opens. The palate is rich and serious, but fairly soft and easy to drink, with black cherry and hazelnut flavors. It has a broad structure and a dignified core that will continue to reward with time.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2019 ORIGIN

Napa Valley

*Composition: 61% Merlot, 13% Cabernet Sauvignon, 12% Malbec, 7% Petit Verdot, 4% Cabernet Franc, 3% Petite Sirah / Production: 668 cases
Enjoy Between: 2022-2031 / Retail Price: \$55*

Blending Origin is always an interesting adventure! Ascertaining which lots play well together and support each other is different every year, but in 2019, we were able to get very close to a Bordeaux blend, with all five of the major players plus a small amount of Petite Sirah. The growing season in 2019 offered mild, ideal growing conditions, allowing us to create a wine with a little more freshness and softness. Big cranberry raspberry nose, with black licorice and darker black cherry as it opens. Palate is more dignified, with more black fruit, complex flavors of blueberry, cassis, and brambly tannin with some vanilla and caramel. Very broad and richly textured in the mid palate. It has a ways to go, but drinks well now.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2020 CABERNET FRANC

Napa Valley

*Composition: 92% Cabernet Franc, 7% Cabernet Sauvignon, 1% Malbec
Production: 179 cases / Enjoy Between: 2022-2030
Retail Price: \$76*

Doug Hill has wanted to produce a Cabernet Franc for a long time. He replanted a few rows in the Beau Terroir Vineyard in Carneros to Cabernet Franc a few years ago, and we are happy to have the opportunity to make this as a stand-alone wine! After aging, the wine was blended with a small amount of Cabernet Sauvignon from Spiteri Vineyard to add a bright fruity character. The nose is intriguing, with ripe and charming aromas of cherry jam and coriander. The wine is big in structure for a Cabernet Franc, and still has some bold tannins, but manages to stay centered around the ripe red fruit. The wine expands and opens considerably when decanted, offering softer tannins and nice red cherry flavors.

Date enjoyed: _____ Occasion: _____

Notes: _____

Recipe by Steve Johnson
Courtesy of Nebraska Star Beef

CAST IRON RIBEYE



*Serves: 2 / Prep time: 5 minutes / Cook time: 15 minutes
Resting time: 10 minutes*

Cooking notes: _____

Ingredients

1/4 stick butter
1 bundle fresh rosemary
1 bundle fresh thyme
1 head garlic
2 scallion stalks, chopped
Salt and pepper
14 oz Classic Cut Ribeye

Directions

Preheat the skillet to a medium-low heat. (Remember, we only need 325F to achieve caramelization on the steak, so no need to smoke out the whole house). Season steak liberally with salt and pepper and cut the head of garlic in half across the cloves while the skillet is warming.

Add butter to pan and melt. Once melted, add the aromatics (rosemary, thyme, garlic and scallions), and give them a minute or two to incorporate into the butter. Move aromatics to the edge of the pan and add the ribeye to the pan. Allow it to remain in one spot until it is completely seared, it should release from the pan with little effort when it is ready. Flip the steak over and repeat, except this time, tip the pan so the butter pools in one edge with the aromatics, then use the spoon to baste this liquid over the steak repeatedly.

Cook to the desired internal temperature. Remove from pan and rest for AT LEAST 5 minutes (10 is better) before serving. Enjoy with Hill Family 2019 Merlot or 2019 Origin!



We look forward to having you join us on the 2023 Mediterranean wine cruise as we travel from Barcelona to Istanbul! For more details, please call 707-944-9580 or visit foodandwinetrails.com.